

Monopole S.XXI 2017

Monopole Siglo XXI is an excellent monovarietal born from a new version of the classic Rioja Monopole - result of the CVNE landing in the D.O Rueda.



- **Type of wine:** White
 - **Region of Production:** Rueda
 - **Year:** 2017
 - **DOCa vintage rating:** TBA
 - **CVNE rating:** TBA
 - **Grape varieties:** 100% Verdejo
 - **Type of bottle:** Rhin
 - **Bottle size:** 75cl.
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Analytical data

- **Alcoholic volume:** 13 % Vol.
 - **Total acidity:** 5,99
 - **pH:** 3,33
 - **Volatile acidity:** 0,38
 - **ASO2L/T:** 32 / 80
 - **IPT:** 49
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Winemaking

White wine made from Verdejo grape variety. After a soft pressure we obtain the first must. The fermentation takes place in stainless steel tanks at controlled temperatures, which facilitates the removal and retention of primary flavors, fruits and flowers, typical of the variety.

Vintage / Harvest description

In D.O. Rueda, the harvest 2017 was the earliest of the last 20 years, which ended with a 23% less of the production compared to 2016. However, thanks to the good weather conditions, the deep temperature contrasts between night and day and the perfect harvest conditions, we obtained grapes with an exceptional quality and as a result well balanced wines.

Tasting notes

Elegant pale yellow with green highlights. Variety with high aromatic intensity where we find the balance between fresh fruits as mango, peach and aniseed flavours from boxwood or fennel. In mouth the wine shows a strong personality. Elegant palate thanks to the soft tannins ending with a light sensation of bitterness and acidity, and a fruity and fresh aftertaste. Perfect Verdejo to drink it alone or to accompany white meat, fish, seafood, pate and, obviously, rice, pasta and appetizers. Ideal temperature from 6 to 10 °C.